



TROUT STUFFED w/ CRABMEAT

3 stale rolls or several pieces of stale bread
1 egg
1 c. milk
1/3 c. chopped onion
1/3 c. chopped raw bacon
4-12" trout

8 oz. crabmeat
Juice of 1/2 lemon
2 dashes Worcestershire sauce
Pinch of oregano
Salt & Pepper

**Now We're
Cookin'!**
with
Martha Daniels

Split and bone trout, but do not separate the halves. To prepare stuffing, soak bread in milk, squeeze dry and add egg. Saute bacon and onions until the onions are limp but not brown. Add the crabmeat and saute for five minutes. Add to bread mixture, then stir in remaining ingredients.

Spread the stuffing on 1/2 of each trout and fold the other half on top. Sprinkle top of trout with paprika and brush with melted butter. Bake in 400E oven until skin is brown and crisp.